



Please speak to the team about our daily specials

Sandwiches

Available Monday to Saturday from Midday until 5pm

All are served with your choice of fries, chunky chips, side salad or a mini cup of soup

Gluten free options available

Beer-battered haddock, lettuce, tartare sauce, on white or brown farmhouse bread **13.75**

Open steak sandwich, flat-iron steak, toasted sourdough, mushroom & Stilton cream sauce **15.25**

Crispy falafel flatbread, sweet chilli sauce, hummus, sun-blushed tomatoes, rocket, pomegranate & harissa yoghurt (ve) **12.25**

Classic club sandwich, free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce, on white or brown farmhouse bread **13.75**

Nibbles & Sharers

Warm sourdough (half/whole) extra virgin olive oil, aged balsamic, Netherend Farm butter (v) **6.75/13.50**

Marinated Nocellara, Gaeta & Cerignola olives, sun-blushed tomatoes (ve) (gf) **4.25**

Padron peppers, olive oil, Maldon sea salt (ve) (gf) **4.50**

Crispy courgette fries, aioli (v) (gf) **4.75**

Charcuterie board: salami, prosciutto, Coppa, hummus, olives, sourdough, flatbread, Netherend Farm butter **17.00**

Whole baked Camembert, truffled honey, fig jam, candied walnuts, sourdough (v) **18.00**

Small Plates

Soup of the day, warm sourdough, Netherend Farm butter (v) **6.25**

Teriyaki chicken wings, soy & sesame dressing, Thai salad (gf) **8.50**

Nduja Scotch egg, aioli, rocket **6.25**

Devonshire crab on toasted sourdough, pickled radish, cucumber & chive oil **10.00**

Crispy squid, paprika, spring onions, chilli, aioli (gf) **8.00**

Halloumi fries, cornflake crumb, pomegranate, tahini dressing, sweet chilli jam (v) **9.50**

Whipped vegan feta bruschetta, marinated courgette, garden peas, mint, rocket (ve) **7.00**

Burrata, tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oil (v) (gf) **11.00**

Mains

Beer-battered fish & triple-cooked chips, North Sea haddock, pea puree, tartare sauce (gf) **17.50**

Flat-iron half chicken, roasted garlic & shallot butter, coleslaw, rocket, aioli, skin-on fries (gf) **16.75**

Homemade pie, mashed potatoes, seasonal veg, red wine gravy **16.50**

Honey & mustard roast ham, triple-cooked chips, fried free-range egg, pineapple chutney, rocket (gf) **15.25**

Baked sea bream fillet en papillote, new potatoes, sun-blushed tomatoes, olives, baby spinach, roasted garlic & shallot butter (gf) **19.50**

Traditional English pork sausages, mashed potatoes, onion gravy, buttered greens **12.25**

Turmeric-roasted cauliflower steak, spiced potatoes, chimichurri, harissa coconut yoghurt (ve) (gf) **14.00**

Devonshire crab linguine, white wine lobster cream, garlic & chilli, baby tomatoes, parsley **17.50**

Grilled chicken Caesar salad, crispy bacon, lettuce, croutons, Parmesan & Caesar dressing **14.50**

Watermelon and vegan feta salad, red & white quinoa, pickled red onion, mint (ve) (gf) **13.00**

Grills

Two 3oz beef rib patties, crispy streaky bacon, American cheese, baby gem, gherkin, burger sauce, fries **16.50**

Crispy buttermilk chicken burger, buffalo mozzarella, basil, pesto, burger sauce, sunblushed tomatoes, fries **15.50**

Roast Portobello mushroom miso burger, plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, fries (ve) **15.25**

8oz sirloin steak, triple-cooked chips, slow-roasted tomato, baby Caesar & bacon crumb (gf) **27.00**

8oz flat iron steak, garlic & shallot butter, rocket, Parmesan, skin-on fries (gf) **18.50**

Add peppercorn sauce **2.75** or roasted garlic & shallot butter (v) (gf) **1.50**

Sides

Triple-cooked chips (ve) (gf) **5.00**

Truffled french fries (gf) **6.00**

Beer-battered onion rings (ve) (gf) **5.00**

Spiced new potatoes, aioli (v) (gf) **5.00**

Chip shop curry sauce (ve) (gf) **1.50**

Plum tomato, red onion & pesto salad (ve) (gf) **4.75**

Fries (ve) (gf) **4.50**

Side salad (ve) (gf) **3.75**

Buttered seasonal greens (v) (gf) **4.75**

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. **For allergen, calorie and nutritional information please scan the QR code.** Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

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